



ESPN



ALGERIA



LOUBIA B'DERSA Makes 8 servings.

1 pound (2 cups) small navy beans, soaked
 1/4 cup olive oil
 1 large onion, finely diced
 3 small dried red chilies, seeded
 15 cloves of garlic, minced
 1 tablespoon sweet paprika

1/4 teaspoon freshly ground black pepper
 4 teaspoons ground cumin
 6 ounces tomato paste
 2 tomatoes, coarsely chopped
 7 cups water or vegetable broth
 2 bay leaves

1/8 teaspoon cayenne pepper, or to taste
 20 sprigs fresh flat-leaf Parsley, chopped
 2-1/2 teaspoon salt
 10 sprigs fresh cilantro, chopped cider vinegar,
 or red wine vinegar (optional)

1. Rinse and pick over the beans, then soak them overnight in a bowl of water, covered. Drain and proceed with the recipe.
2. For the quick-soak method, place the beans in a large soup pot and add 10 cups of hot water. Bring the mixture to a rolling boil for 2 to 3 minutes. Turn off the heat and let the beans stand in the cooking water for at least 1 hour, preferably longer. Drain the beans and proceed with the recipe. The older the beans, the longer they will take to cook.
3. In a large soup pot over medium-high heat, heat the oil and cook the onion, stirring occasionally, until tender; 6 to 8 minutes. Add the chilies, garlic, paprika, pepper, and cumin. Cook, stirring, for 2 to 3 minutes.
4. Add the tomato paste and cook, stirring, until the mixture thickens, 1 to 2 minutes. Stir in the tomatoes and 1 cup of the water or broth and bring to a boil.
5. Add the beans, the remaining 6 cups water or broth, the bay leaves, cayenne, and 10 of the parsley sprigs tied together with cotton string. Mince the remaining parsley and set aside.
6. Lower the heat to medium-low, cover, and cook the beans until tender, 1 to 2 hours.
7. Before serving, discard the chilies, bay leaves, and tied parsley. Season with salt. Stir in the reserved minced parsley and cilantro. Serve hot with vinegar on the side, if you like.

COCTEL ALGERIA Makes 1 cocktail.

3/4 ounces pisco brandy
 3/4 ounces orange liqueur (Cointreau or Grand Marnier)

3/4 ounces apricot brandy
 1 ounces fresh orange juice

1. Combine ingredients and serve.





ARGENTINA



CHIMICHURRI WITH STEAK Makes 8 servings.

For the sauce:

- 1 cup lightly packed chopped parsley (ideally, flat leaf "Italian" parsley)
- 3 to 5 cloves garlic, minced
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 1/2 teaspoon chili pepper flakes

- 2 tablespoons fresh oregano leaves (optional)
- 2 tablespoons shallot or onion, minced
- 3/4 cup vegetable or olive oil
- 3 tablespoons sherry wine vinegar, or red wine vinegar
- 3 tablespoons lemon juice

For the steak:

- 1 tablespoon cayenne pepper
- 3 tablespoons salt
- 2 1/2 pounds rib-eye, New York strip, or sirloin steak, 1 1/2 inches thick
- 2 baguettes, sliced into 1/4-inch-thick slices

1. Preheat a grill to high heat.
2. Place all chimichurri sauce ingredients in a blender or food processor and pulse until well chopped, but not pureed. Reserve.
3. Dissolve cayenne pepper and salt in 1 cup hot water. Transfer to a squeeze container.
4. Place the steak directly over the grill, baste with the chimichurri grilling sauce, and grill until the outer portion of the meat reaches the desired degree of doneness.
5. Remove the steak from the grill and slice long strips from the outer edges of the steak. Instruct guests to pick up a steak slice from the cutting board with their fingers, place it on a slice of baguette, and enjoy.
6. Return the remaining steak to the grill, baste, and grill until more of the steak is cooked. Remove and repeat the slicing and serving procedure until steak is consumed. For extra spicy steak, baste 2 or 3 additional times with the cayenne pepper mixture during grilling process. Spoon chimichurri sauce over steak (also brilliant on any grilled fish or chicken).

KETANGO Makes 1 cocktail.

- 1 ounce Apricot Brandy
- 1 ounce Lime Juice
- 1 1/2 ounces Vodka
- Ice Cubes

1. Shake all ingredients with ice and strain into a cocktail glass. Serve.





AUSTRALIA



STEAK & KIDNEY PIE Makes 8 servings.

2 pounds bladebone steak
2 kidneys
1 large onion

1 tablespoon flour
Pepper and salt
Pastry

1. Remove all fat from meat and cut into $\frac{1}{2}$ inch pieces. Remove skin from kidney and cut into small pieces. Add onion (cut up roughly). Nearly cover with cold water.
2. Mix flour (and a teaspoon of gravox if needed) in a cup into a paste with cold water. Add to meat, kidney, onion and water in saucepan. Season with pepper and salt.
3. Bring to boil then allow to simmer gently for 1 1/2 hours, or till meat is tender.
4. Place on pie dish. Cover with pastry and bake in oven until pastry is golden brown.

RUSSIE BOOMERANG Makes 1 cocktail.

$\frac{1}{2}$ ounce Melon Liqueur
 $\frac{1}{2}$ ounce Kiwi liqueur
 $\frac{1}{2}$ ounce Half & Half Cream (half cream, half milk)
Ice Cubes

1. Shake all ingredients with ice.
2. Strain into a chilled shot glass and serve.



BRAZIL



FEIJODA Makes 8 servings.

1 pound varied pork sausages (prefer smoked sausages)

1 pound pork tenderloin

3-4 slices of bacon

1 can (15.5 ounces) of black beans

2 tablespoons vegetable oil

salt, garlic, chopped onions and bay leaves (bay leaves give a special taste to feijoada)

1. Add black beans to a medium-sized pot with 2 tablespoons oil, salt, garlic, chopped onions and about 6 bay leaves. Cook for about 15 minutes on medium heat and set aside.
2. In a separated pan, cook cubes of pork tenderloin and slices of bacon with salt and garlic.
3. Add all the sliced sausages and stir on medium-heat until all of the water evaporates.
4. Add the cooked meat to the pan with the black beans and your feijoada is ready!
5. Cook your feijoada more 10 minutes to allow the flavor of the meat to blend with the black beans. You can add some pepper sauce to your feijoada at this point.
6. To make the feijoada creamy, liquefy 1/2 cup of black beans in the blender and add back to the feijoada.

CAIPRINHA Makes 1 cocktail.

2 teaspoons granulated sugar

8 lime wedges

2 1/2 ounces Sagatiba Pura cacheca

1. Muddle the sugar into the lime wedges in an old-fashioned glass. Fill the glass with ice cubes.
2. Pour the cachaca into the glass. Stir well.



CAMEROON



NDOLE Makes 8 servings.

Ndole is great with plantains and rice. In Cameroon, it is also served with boiled tubers, or fermented cassava that has been pounded and steamed in leaves.

10 quarts fresh kale or turnip greens
2-4 cups raw, skinless peanuts
6 tomatoes
4-7 cloves garlic
35 white peppercorns

1 leek
1 1/2 onion
3 bouillon cubes
salt to taste
hot peppers (Scotch Bonnets, if possible)

fresh celery leaves and parsley to taste
2 pounds meat or fish (Cameroonians often use Cod)
vegetable oil

1. Clean the greens, removing the stems, and cut into small pieces.
2. Soak the peanuts in plain water for 30-45 minutes. While they are soaking, cut the meat into pieces, and boil with 1/2 onion and a small quantity of salt, until well cooked. Note that once the meat is cooked, you will drain it and save the stock.
3. Blend the tomatoes and 1/2 leek (the white part). Cut 1/2 onion, a bit of parsley, and a bit of celery leaves into small pieces. In your food processor, grind the other 1/2 leek, white pepper, hot pepper, ginger, and garlic. Now, drain the peanuts and puree in a blender with 1/2 onion and just enough water for the blending.
4. Heat oil until very hot, and add the sliced 1/2 onion, parsley and celery leaves. After a couple of minutes, add the blended tomato mix. Let this cook for several minutes, and then add the meat.
5. Take half of the ingredients that you ground in the food processor, and add to the sauce, along with some of the meat stock. Let this cook for 5 to 10 minutes, stirring periodically, and then add the blended peanut mixture, along with a bit of salt and the cubes. (A note on the blended peanuts -- you want the peanuts to be noticeable in, but not dominate the sauce, so experiment with the quantity that seems appealing.)
6. Add a small amount of meat stock (or plain water if the stock is insufficient) and the greens. Let this cook for a few minutes, and then add more water as needed, and the rest of the ground ingredients. Add salt to taste, and stir with regularity so that the sauce doesn't burn. I recommend a medium heat. As with many sauces in Cameroon, Ndole is thick and not watery. Let the sauce cook another 5 to 10 minutes, again stirring.
7. At the end, some people add oil which has been heated in a frying pan, so that you can see the oil floating on the surface of the sauce, but I prefer not to do this.

MILLET BEER





CHILE



PASTEL DE CHOCLO (CORN & MEAT PIE) Makes 6 servings.

4 cups fresh or frozen corn kernels
8 leaves fresh basil, finely chopped (or 1
teaspoon dried, crumbled)
1 teaspoon salt
3 tablespoons butter
1 cup milk

4 large onions, chopped
3 tablespoons oil
1 pound ground beef
Salt and pepper, to taste
1 tsp ground cumin
1 cup black olives

1 cup raisins
2 pieces of cooked chicken breast, cut into
cubes or strips
2 tablespoons confectioners' sugar

1. Preheat oven to 400°F.
2. Heat the corn, basil, salt, and butter in a large pot. Slowly add the milk, stirring constantly until the mixture thickens, and cook over low heat for 5 minutes. Set aside while the meat filling is prepared.
3. Fry the onions in oil until they are soft. Add the ground meat and stir to brown.
4. Drain grease from pan.
5. Add salt, pepper, and ground cumin to the meat mixture.
6. Use an oven-proof dish to prepare the pie. Spread the onion and ground meat mixture on the bottom of the dish, then arrange the olives and raisins on top.
7. Place chicken pieces over the top.
8. Cover the filling with the corn mixture, then sprinkle on the confectioners' sugar.
9. Bake in the oven for 30 to 35 minutes until the crust is golden brown. Serve hot.

PISCO SOUR Makes 4 servings.

3 parts Pisco
1 part freshly squeezed lemon juice
sugar and ice to taste

1. Mix together in a cocktail shaker.
2. For variations: add 1 tablespoon egg white, or a few drops of Angostura Bitters.



DENMARK



SMORREBROD Makes 8 servings.

For scrambled eggs:

- 10 large eggs
- 1/4 cup cream cheese, cut into pieces and softened
- Freshly ground white pepper to taste
- 3 tablespoons unsalted butter

For sandwiches:

- 1/2 stick (1/4 cup) unsalted butter, softened
- 8 slices rye bread
- 2 cups thinly sliced English cucumber
- 3/4 cup finely chopped red bell pepper
- 1 pound thinly sliced smoked salmon
- 8 thin lemon slices

1. Make scrambled eggs: Whisk together eggs, cream cheese, white pepper, and salt to taste until cream cheese breaks up into very small pieces.
2. Heat butter in a 10-inch nonstick skillet over moderate heat until foam subsides, then cook eggs, stirring constantly, until just cooked through.
3. Transfer to a plate and cool.
4. Make sandwiches: Spread butter evenly on 1 side of each bread slice and arrange cucumber slices, overlapping slightly, on top.
5. Spoon eggs over cucumber and top with bell pepper, salmon, and lemon slices.
6. Squeeze lemon over salmon before eating.

KING OF DENMARK Makes 4 cocktails..

- 4 parts Pernod
- 3 parts Black Currant Cordial
- 10 parts Water

1. Combine ingredients, pour into glasses, and serve.





ENGLAND



YORKSHIRE PUDDING Makes 6 servings.

3/4 cup all-purpose flour
1/2 teaspoon salt
3 eggs
3/4 cup milk
1/2 cup pan drippings from roast prime rib of beef

1. Preheat the oven to 450°F.
2. Sift together the flour and salt in a bowl. In another bowl, beat together the eggs and milk until light and foamy. Stir in the dry ingredients just until incorporated.
3. Pour the drippings into a 9-inch pie pan, cast iron skillet, or square baking dish. Put the pan in oven and get the drippings smoking hot.
4. Carefully take the pan out of the oven and pour in the batter. Put the pan back in oven and cook until puffed and dry, 15 to 20 minutes.
5. Cut into 6 slices and serve.

GIN & TONIC Makes 1 serving.

3 ounces gin
Tonic
Wedge of lime (or lemon)

1. Fill a chilled old-fashioned glass halfway with ice cubes, and pour in the gin.
2. Gently rub the lime wedge around the rim of the glass, squeeze in a few drops of juice, and drop the lime into the glass.
3. Top with tonic, and gently stir once or twice.





FRANCE



COQ AU VIN Makes 6 servings.

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| 3 tablespoons olive oil | 4 portobello mushrooms, sliced | 1 cup heavy cream |
| 6 skinless chicken thighs | 1 pinch salt (optional) | ¼ cup shredded Gruyere cheese |
| 2 cloves garlic, crushed | 1 tsp freshly ground black pepper | 2 tbs cornstarch (optional) |
| 1 tablespoon Italian seasoning | 1 sweet onion, chopped | |
| 3 medium tomatoes, sliced | 1/3 cup Burgundy wine | |

1. Preheat the oven to 350 degrees F (175 degrees C). Heat oil in a large skillet over medium heat. Add the chicken thighs, crushed garlic, and Italian seasoning.
2. Brown the chicken thighs on both sides, then add the tomatoes and portobello mushrooms. Season with salt and pepper. Reduce heat to low, cover, and simmer for about 30 minutes.
3. Strain off about half of the liquid from the skillet, and pour in the Burgundy wine. Cover, and simmer for another 30 minutes.
4. Remove the chicken, tomatoes and mushrooms to a 8 or 9 inch square baking dish. Cover with sliced onion, and set aside.
5. Bring the liquid remaining in the skillet to the boiling point over medium-low heat. Gently whisk in the heavy cream and Gruyere cheese. Remove from the heat, and stir until smooth. If the sauce is not thick enough, whisk in the cornstarch, and simmer over very low heat until it thickens. Pour the sauce over the chicken in the baking dish.
6. Bake for 30 minutes in the preheated oven, until onions are tender. Let rest for 5 minutes before serving.

SIDECAR Makes 1 cocktail.

- ¾ ounce Cointreau
- ¾ ounce Cognac

1. Strain mixture into glass.



GERMANY



WIENER SCHNITZEL Makes 4 servings.

1 ½ pounds pork scallops, divided by 4 and pounded thin as for scaloppini
½ cup flour
3 large eggs, lightly beaten
1 cup fine dry bread crumbs

Salt and freshly ground black pepper
3 tablespoons sunflower or canola oil
3 tablespoons butter
1 lemon

1. Place flour, eggs, and bread crumbs in 3 individual shallow dishes. Season cutlets with salt and pepper. Dredge in flour, shake of excess, dredge through egg, and last in bread crumbs.
2. Heat the oil in large skillet, add butter, and heat until foam subsides. Add 1 Schnitzel cutlets at a time to pan, brown from both sides about 2 to 3 minutes. Transfer to plate lined with paper towels and place in warm (about 250°F) oven to keep ready.
3. Repeat with other Schnitzel. Serve with lemon wedges.

GLÜHWEIN (HOT MULLED WINE) Makes 6 servings.

1 lemon
10 whole cloves
1/2 cup sugar
1 bottle (750 ml) red wine

1. Using a sharp knife, peel lemon; do not use a zester because the peel will be too fine. Extract juice and set aside.
2. Combine peel, cloves, one cinnamon stick, sugar and 2 cups water in a pot. Boil 5-10 minutes.
3. Remove spices with slotted spoon and discard. Transfer to a crock-pot, and add wine and lemon juice. Heat on low temperature.
4. Serve hot in mugs with a cinnamon stick as a stirrer.



GHANA



HKATENKWAN Makes 6 servings.

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| 1 chicken, cut into pieces | 1 cup tomatoes, chopped |
| 1-inch piece of ginger | 2/3 cup peanut butter |
| ½ of a whole onion | 2 tsp salt |
| 2 tablespoons tomato paste | 2 hot chiles, crushed, or 1 tsp cayenne pepper |
| 1 tablespoon peanut oil, or other light cooking oil | 1 medium-size eggplant, peeled and cubed |
| 1 cup onion, well chopped | 2 cups fresh or frozen okra |

1. Boil chicken with ginger and the onion half, using about 2 cups water.
2. Meanwhile, in a separate large pot, fry tomato paste in the oil over low heat for about 5 minutes. Add to the paste the chopped onions and tomatoes, stirring occasionally until the onions are clear.
3. Remove the partially-cooked chicken pieces and put them, along with about half the broth, in the large pot. Add the peanut butter, salt and peppers. Cook for 5 minutes before stirring in the eggplant and okra. Continue cooking until the chicken and vegetables are tender. Add more broth as needed to maintain a thick, stewy consistency.

PALM WINE



GREECE



SPANIKOPITA Makes 6 servings.

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| 3 tablespoons olive oil | 2 pounds spinach, rinsed and chopped | 1 cup crumbled feta cheese |
| 1 large onion, chopped | ½ cup chopped fresh parsley | 8 sheets phyllo dough |
| 1 bunch green onions, chopped | 2 eggs, lightly beaten | ¼ cup olive oil |
| 2 cloves garlic, minced | ½ cup ricotta cheese | |

1. Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 9x9 inch square baking pan.
2. Heat 3 tablespoons olive oil in a large skillet over medium heat. Saute onion, green onions and garlic, until soft and lightly browned. Stir in spinach and parsley, and continue to saute until spinach is limp, about 2 minutes. Remove from heat and set aside to cool.
3. In a medium bowl, mix together eggs, ricotta, and feta. Stir in spinach mixture. Lay 1 sheet of phyllo dough in prepared baking pan, and brush lightly with olive oil. Lay another sheet of phyllo dough on top, brush with olive oil, and repeat process with two more sheets of phyllo. The sheets will overlap the pan.
4. Spread spinach and cheese mixture into pan and fold overhanging dough over filling. Brush with oil, then layer remaining 4 sheets of phyllo dough, brushing each with oil. Tuck overhanging dough into pan to seal filling.
5. Bake in preheated oven for 30 to 40 minutes, until golden brown. Cut into squares and serve while hot.

GREEK TIGER Makes 1 cocktail.

- 1 part ouzo
- 4 parts orange juice

1. Put 4 ice cubes in a shaker, shake and strain into an old-fashioned glass.
2. Add a squeeze of lime, garnish with a twist of lime peel.



HONDURAS



TAMALES Makes 16 servings.

Tamale Filling:

- 1 ¼ pound pork loin
- 1 large onion, halved
- 1 clove garlic
- 4 dried chile pods
- 2 cups water
- 1 ½ teaspoons salt

Tamale Dough:

- 1 ¼ pound pork loin
- 1 large onion, halved
- 1 clove garlic
- 4 dried chile pods
- 2 cups water
- 1 ½ teaspoons salt

1. Place pork into a Dutch oven with onion and garlic, and add water to cover. Bring to a boil, then reduce heat to low and simmer until the meat is cooked through, about 2 hours.
2. Use rubber gloves to remove stems and seeds from the chile pods. Place chiles in a saucepan with 2 cups of water. Simmer, uncovered, for 20 minutes, then remove from heat to cool. Transfer the chiles and water to a blender and blend until smooth. Strain the mixture, stir in salt, and set aside. Shred the cooked meat and mix in one cup of the chile sauce.
3. Soak the corn husks in a bowl of warm water. In a large bowl, beat the lard with a tablespoon of the broth until fluffy. Combine the masa harina, baking powder and salt; stir into the lard mixture, adding more broth as necessary to form a spongy dough.
4. Spread the dough out over the corn husks to 1/4 to 1/2 inch thickness. Place one tablespoon of the meat filling into the center. Fold the sides of the husks in toward the center and place in a steamer. Steam for 1 hour.
5. Remove tamales from husks and drizzle remaining chile sauce over. Top with sour cream. For a creamy sauce, mix sour cream into the chile sauce.

WUSCATONIC Makes 1 cocktail.

- 2 ounces Guaro
- 1/3 ounce grenadine
- 1/3 ounce vanilla essence
- 2/3 ounce lemon juice
- ½ ounce simple syrup
- 1 pinch nutmeg

1. Fill a tall glass with cracked ice.
2. Put the liquor, grenadine, vanilla extract, lemon juice and syrup. Stir well.
3. Add a pinch of nutmeg on top. Add a straw and garnish with a cherry.





ITALY



PASTA ALLA NORMA Makes 6 servings.

2 large, firm eggplants
 extra-virgin olive oil
 1 tablespoon dried oregano
 1 dried red chili, crumbled (optional)
 4 cloves garlic, peeled and finely sliced

1 large bunch fresh basil, stems finely chopped, leaves reserved
 1 teaspoon good herb or white wine vinegar
 2 14-ounce cans of good-quality chopped plum tomatoes, or 2 cups passata

sea salt and freshly ground black pepper
 1 pound dried spaghetti
 6 ounces salted ricotta, pecorino, or Parmesan cheese, grated

1. First, get your nice, firm eggplants and cut them into quarters lengthwise. If they've got seedy, fluffy centers, remove them and throw them away. Then cut the eggplants across the length, into finger-sized pieces. Get a large nonstick pan nice and hot and add a little oil. Fry the eggplants in two batches, adding a little extra oil if you need to. Give the eggplants a toss so the oil coats every single piece and then sprinkle with some of the dried oregano—this will make them taste fantastic. Using a pair of tongs, turn the pieces of eggplant until golden on all sides. Remove to a plate and do the same with the second batch.
2. When the eggplants are all cooked, add the first batch back to the pan—at this point I sometimes add a sneaky dried red chili. Turn the heat down to medium and add a little oil, the garlic, and the basil stems. Stir, making sure that everything is evenly cooked, then add a swig of herb vinegar and the cans of tomatoes, which you can chop or whiz up. Simmer for 10 to 15 minutes, then taste and correct the seasoning. Tear up half the basil leaves, add to the sauce, and toss around.
3. Get your spaghetti into a pan of salted boiling water and cook according to the package instructions. When it's al dente, drain it in a colander, reserving a little of the cooking water, and put it back into the pan. Add the Norma sauce and a little of the reserved cooking water and toss together back on the heat. Taste, and adjust the seasoning, then divide between your plates by twirling the pasta into a ladle for each portion. Any sauce left in the pan can be spooned over the top. Sprinkle with the remaining basil, grated cheese, and oil.

SGROPPINO Makes 2 servings.

1 cup chilled Prosecco (Italian sparkling white wine)
 2 tablespoons chilled vodka

1/3 cup frozen lemon sorbet
 1/4 teaspoon chopped fresh mint leaves

1. Pour the Prosecco and vodka into 2 Champagne flutes, dividing equally. Spoon a scoop of sorbet into each flute.
2. Sprinkle with mint and serve immediately





IVORY COAST



COLD GUINEA FOWL Makes 8 servings.

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| 1 large guinea fowl | Dash of orange extract mixed with a dash of orange oil (found in health food stores) | 1 tablespoon freshly squeezed lemon or lime juice |
| 1 tablespoon freshly squeezed orange juice | Salt | Chicken stock (optional) |
| 2 teaspoons freshly ground black pepper | | Pineapple slices, for garnish |

- Season the guinea fowl inside and out with the salt and garlic cloves, leaving some cloves inside the fowl and some embedded in the skin. Put the bird in a large pan. Combine the fruit juices and pepper and pour the mixture over the fowl.
- Cover and simmer gently for 1-1/2 to 2 hours, turning from time to time. You may need to add more apple juice or some chicken stock to prevent burning and ensure there is enough fluid to cook the fowl fully.
- Preheat the oven to 450° F.
- When the fowl is cooked, remove it from the juices and brush it all over with a mixture of the vegetable oil and the orange essence and oil. Place the fowl in a roasting pan and brown it quickly in the oven. When brown, remove and cool.
- Carve the fowl, garnish it with pineapple and orange slices, and serve with a green salad.

JUS DE BISSAP Makes 8 servings.

The red, tart Jus de Bissap reminds some people of cranberry or lingo berry juice, which can be substituted in this recipe if the dried hibiscus flowers cannot be obtained.

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| 3 cups Dried Hibiscus Flowers | ½ teaspoon Vanilla Extract | ½ cup Lemon Juice |
| 2 cups Sugar | ½ teaspoon Grated Fresh Ginger Root | 1 cup Pineapple Juice or Orange Juice |
| 1 Mint Sprig | 1 teaspoon Orange Flower Water | 8 cups water Ice Cubes |

- Briefly rinse the dried flowers in cool water. In a saucepan heat 8 cups of cold water. As soon as the water begins to boil, add the dried hibiscus leaves. Immediately remove from heat and let the flowers steep for ten minutes.
- Pour the water from the pot into a pitcher using a strainer (lined with a cheesecloth or paper towel if you like) to separate the flowers from the water. Be sure not to pour any of the flower sediment into the pitcher.
- Stir in the sugar, add any other flavorings if desired. Add ice and chill completely.
- May be served over ice. Serve at anytime with any special dish from Western Africa. One common combination of flavorings is vanilla and mint. Bissap can be prepared double-strength, by using only half as much water. The resulting Jus de Bissap can be mixed with seltzer water, ginger ale, or lemon-lime soda. Jus de Bissap can also be mixed in cocktails.





JAPAN



KATSUDON Makes 2 servings.

2 cups cooked short-grain white rice (rinse well before cooking to remove the starch)
3 eggs
2 (4-ounce) boneless pork chops
1 cup panko bread crumbs

Vegetable oil, for frying
1 cup dashi stock
1/2 cup mirin (sweet rice cooking wine)
1/2 cup soy sauce
2 green onions sliced into 1-inch pieces

1. Prepare the rice 1 hour before the meal.
2. Heat the vegetable oil over medium-high heat on the stove until it reaches 375°F. Keep the oil at this temperature.
3. Beat 1 of the eggs in a bowl, then dredge the pork cutlets first in the beaten egg and then into the bread crumbs.
4. Fry the dredged cutlets in hot oil until golden and tender, drain on paper towels. Slice the cutlets on the bias into 1/2-inch strips.
5. Bring the dashi, mirin, and soy sauce to a boil in a pot. Then add the sliced green onion, and simmer until soft. Fill 2 deep bowls each halfway with the rice. Arrange 1 sliced cutlet on the rice in each bowl to look like it is intact.
6. Whisk the eggs in a bowl then pour slowly over the onion into the dashi in the pot. When the egg is nearly set, stir once. Ladle half of the egg mass on top of the pork in each bowl.
7. Then ladle more broth among the bowls. You may not need to use it all. Serve immediately

HOT SAKE



MEXICO



SOPA AZTECA Makes 16 servings.

For Soup:

- 7 red tomatoes
- 2 peeled garlic cloves
- ¼ onion, peeled
- 8 cups chicken stock
- 2 tablespoons olive oil
- 4 avocado leaves; roasted
- 2 chiles Pasilla Mexicano

For Garnish:

- 1 chile Pasilla Mexicano, cut into 12 thin rings
- 10 day-old corn tortillas
- ½ cup olive oil
- ½ cubed avocado
- 1 cup Oaxacan cheese

1. Roast the tomatoes on each side (about 3–4 min.) until skin is blackened; peel skin off. Roast the garlic, onion, 2 Pasillas Mexicanos chiles, and avocado leaves in medium-sized pan over medium/high heat for 3 minutes. Put all of these into blender, adding 1/2 cup water. Blend to make a puree.
2. Heat the oil in a medium sized pot. Strain pureed mixture and add to hot pan. Boil for 5 min., until the puree thickens and changes to a deep red color.
3. Add the chicken stock, and salt to taste. Cook for 15 min. over medium heat, stirring only occasionally.
4. Cut the tortillas into julienned strips, set aside. Heat the oil over high heat in a large frying pan. When the oil is hot, add tortilla strips and fry to light golden brown, making sure the strips don't stick together. When strips are golden, remove them from the oil with slotted spoon and allow to drain on absorbent paper towels.
5. Roast ringed Pasilla Mexicano chiles in clean pan.
6. Place a bit of the fried tortilla strips, cubed avocados, cubed Oaxacan cheese, and roasted chile rings in each bowl. Pour the prepared Aztec soup over the top and serve hot.

TRADITIONAL MARGARITA Makes 1 cocktail.

- 2 ounces 100 percent agave silver/blanco tequila, divided
- 1 tablespoon kosher salt
- 4 limes, divided
- ½ small Hamlin or Valencia orange
- 2 tablespoons light agave nectar
- ¾ cup ice cubes, about 3 to 4

1. Pour 1/2-ounce of the tequila into a small saucer. Spread the kosher salt in a separate small saucer.
2. Dip the rim of a martini or other wide rimmed glass into the tequila. Lift out of the tequila and hold upside down for 10 seconds to allow for slight evaporation. Next, dip the glass into the salt to coat the rim. Set aside.
3. Halve 2 of the limes, cut a thin slice for garnish from 1, and set aside. Juice the halved limes into the bottom of a Boston-style cocktail shaker. Cut the remaining 2 limes and the orange into quarters and add them to the juice in the shaker.
4. Add the agave nectar to and muddle for 2 minutes until the juices are released. Strain the juice mixture through a cocktail strainer into the top of the shaker and discard the solids.
5. Return the juice to the bottom of the shaker, add the remaining 1 1/2 ounces of tequila and any remaining on the saucer. Add the ice to the shaker, cover and shake for 30 seconds. Strain the mixture through a cocktail strainer into the prepared glass, garnish with reserved lime slice, and serve immediately.





NETHERLANDS



STAMPPOT Makes 2 servings.

6 large mealy potatoes, such as Idaho or Russet
1 large celeriac
1 cup chopped celery leaves

3 tablespoons butter
1 tablespoon mustard
Salt

1. Peel the potatoes and celeriac, using a knife to cut the thick skin away until you are left with only creamy white flesh. Cut the potatoes and celeriac into similarly sized pieces for even cooking.
2. In a large soup pot, boil the potatoes and celeriac for 20 minutes in salted water. Drain, shake and dry with kitchen towels before mashing with a potato masher or ricer.
3. Working quickly, add the butter and mustard. Season to taste.
4. Stir through the celery leaves just before dishing up. Serve Celeriac Mash as a side dish or top with slices of smoked pork sausage (rookworst) and gravy as a main meal.

SNOWBALL (ADVOCAT) Makes 1 cocktail.

1 ounces (25 ml) Advocaat
5 ounces (125 ml) lemonade chilled
ice cubes
1 slice of lemon

1. Pour Advocaat into a glass filled with some ice cubes.
2. Top with lemonade and garnish with a lemon slice.



NEW ZEALAND



COLONIAL GOOSE Makes 4 servings.

Makes 4 servings

2 slices bacon, sliced thinly

1 medium onion, diced

2 sheep's kidneys, cut into 1/4-inch slices, core removed

Cayenne pepper, to taste

Black pepper, to taste

Salt, to taste

1/2 cup bread crumbs

1 egg

1 teaspoon rosemary

1 (3 1/2 pound) leg of lamb, boned and with shank

Flour, to dust

Clarified butter, to brush

1 tablespoon honey

2 teaspoons dry mustard

1 tablespoon Worcestershire sauce

1 cup cider

1. Preheat oven to 325 degrees F.
2. Place bacon into a dry pan. Heat to render fat and fry bacon. Add onion and kidney. Season with cayenne, salt, and black pepper. Sauté another 2 minutes. Transfer to a bowl and add bread crumbs, rosemary, and egg.
3. Place stuffing in lamb, packing tightly. Tie up like a parcel. Tuck the edges of the meat underneath the string. Dust the outside of the meat with flour. Season with salt and pepper and brush with butter. Place on a rack in a baking dish. Cook for 1 hour, 10 minutes.
4. Mix together honey, mustard, Worcestershire sauce. At 1 hour, 10 minutes, baste the meat with the honey mixture. Add 1/2 cup of the cider to the roasting pan to prevent honey mixture from burning. Cook 1/2 hour more, basting from time to time.
5. Remove the meat, cut off string, and place meat on warmed serving dish. Pour excess fat from baking pan. Deglaze pan with 1/2 cup cider, bring to boil. Strain

KIWI MARTINI Makes 1 cocktail.

3 ounces vodka or citrus vodka

1/2 skinned kiwi

1/2 teaspoon sugar syrup

kiwi slice for garnish

1. Muddle the skinned kiwi with sugar syrup in a cocktail shaker.
2. Add ice and vodka.
3. Shake well.
4. Strain into a chilled cocktail glass.
5. Garnish with a slice of kiwi.





NIGERIA



JOLL OF RICE Makes 4 servings.

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|--------------------------------|--|
| 1 pound parboiled rice | 6 small or 3 large red bell peppers, seeded and sliced |
| 1 can (400 grams) tomato puree | 1 bunch thyme, leaves picked |
| 1 onion, sliced | 1 teaspoon white pepper |
| 3 cloves garlic | 8 chicken bouillon cubes (recommended: Maggi or Goya) |
| 4 teaspoons olive oil | |

1. With blender, blend tomatoes, onions, red pepper, and garlic until smooth. Add bouillon cubes, thyme and white pepper.
2. Add olive oil to the blended paste, and set the mixture aside. Add 4 cups of water into a pot.
3. Wash the rice in hot water until the water is clear. Drain through a fine sieve.
4. Pour the rice and blended mixture into the pot of water and stir with a wooden spoon. Set the stove to medium heat and place pot on stove, then let it cook for 45 minutes while stirring every 15 minutes.

CHAPMAN Makes 4 cocktails.

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|--|--|
| Ice cubes | 1/8th of a teaspoon of Angostura Bitters |
| 3-4 tbsp of Blackcurrant/ Cassis cordial/syrup | Squeeze of Lemon |
| 12ounces Sprite or 7 up, preferably cold | Squeeze of Lime |
| 12ounces Fanta, preferably cold | Squeeze of Orange |

1. Put the about half of the ice cubes in a glass or jug or bowl, saving the rest to serve the drinks. Pour the blackcurrant cordial in. Add the Sprite and Fanta. Then add the bitters, being careful not to add too much.
2. Add the citrus twist - add a squeeze of Lemon, Lime and Orange.
3. Give the mix a good stir and pour into glasses or cups. Top up with the remaining Ice cubes and garnish.





NORTH KOREA



KIMICHI Makes 4 servings.

1 large Chinese or Napa Cabbage

1 gallon water

1/2 cup coarse salt

1 small head of garlic, peeled and finely minced

1 2-inch piece of fresh ginger, peeled and minced

1/4 cup fish sauce

1/3 cup chili paste or 1/2 cup Korean chili powder

1 bunch green onions, cut into 1-inch (3cm) lengths (use the dark green part, too, except for the tough ends)

1 medium daikon radish, peeled and grated

1 teaspoon sugar or honey

1. Slice the cabbage lengthwise in half, then slice each half lengthwise into 3 sections. Cut away the tough stem chunks.
2. Dissolve the salt in the water in a very large container, then submerge the cabbage under the water. Put a plate on top to make sure they stay under water, then let stand for 2 hours.
3. Mix the other ingredients in a very large metal or glass bowl.
4. Drain the cabbage, rinse it, and squeeze it dry.
5. Here's the scary part: mix it all up.
6. Some recipes advise wearing rubber gloves since the chili paste can stain your hands.
7. Pack the kimchi in a clean glass jar large enough to hold it all and cover it tightly. Let stand for one to two days in a cool place, around room temperature.
8. Check the kimchi after 1-2 days. If it's bubbling a bit, it's ready and should be refrigerated. If not, let it stand another day, when it should be ready.
9. Once it's fermenting, serve or store in the refrigerator. If you want, add a sprinkle of toasted sesame seeds over the kimchi for serving.

YOGURT SOJU COCKTAIL Makes 4 cocktails.

1 part Soju

1 part Asian Yogurt Drink or Yogurt Smoothie

1 part Lemon/Lime Soda (Sprite or 7up are popular)

1. Pour all ingredients into stainless steel shaker full of ice to chill.
2. Shake, strain into glass, and enjoy.





PARAGUAY



CHIPA Makes 8 servings.

2 pounds Yucca Starch
pinch fine salt (table salt)
2 pounds mild-flavored white cheese (Mexican Queso Ranchero easily found in Stores)
7 eggs

2/3 cup Lard (use crisco, butter or margarine as a substitute)
Anise to taste
2 tbsp Parmesan Cheese (some brands have a stronger taste, if you find the chipa has a really strong cheese taste you can use less if you like)

1. Preheat oven to 400°F.
2. Mix the lard with the eggs, then the cheese in small chunks, the salt, the anise and the parmesan cheese. Keep mixing and slowly add the starch.
3. Mix until the dough is nice and even. Bake for about 20 min in high heat (400F roughly).

YERBA MATE Makes 1 serving.

2 tbsp Yerba Mate Tea Grounds
8 ounces Boiling water
1 tablespoon Sugar
1 ounce Milk

1. Yerba Mate can be brewed like tea (in tea bags) or like coffee (in a filter or press).
Serve with milk and sweetener.



PORTUGAL



BACALHAU Makes 6 servings.

1 pound dried salt cod
6 cups boiling water
1 tablespoon unsalted butter
3 tablespoons olive oil
1 large Spanish onion, peeled and thinly sliced

2 pounds long white potatoes, boiled until tender, peeled, and sliced thin
1/3 cup minced fresh parsley
1/4 teaspoon ground black pepper

Garnish:

2 large hard-cooked eggs, shelled and sliced in thin wedges 12 medium unpitted oil-cured black olives

1. Soak salt cod 24 hours with several changes of water. Drain, rinse and drain again.
2. Place in large heavy saucepan. Pour in the boiling water, set over moderate heat, cover and simmer 10 to 12 minutes, just until cod flakes at the touch of a fork. Drain and rinse well. Flake cod, removing any bits of skin and bone.
3. Preheat oven to 350 degrees.
4. In a large heavy skillet, over moderate heat, warm butter and 1 tablespoon of the oil for 1 minute. Add the onions, separating into rings, and stir-fry for 8 to 10 minutes, until limp and golden; do not brown. Remove onions from skillet, set aside.
5. Add the remaining oil to skillet. Add the potatoes, and stir-fry for about 5 minutes until golden. Layer half the potatoes in a well buttered shallow casserole (or au gratin pan) and sprinkle with a little of the minced parsley and pepper. Add one third of the onion, half the cod and another sprinkle of parsley and pepper. Repeat with remaining pepper and all but 1 tablespoon of parsley.
6. Bake the casserole for 35 to 40 minutes until hot and touched with brown. Garnish with wedges of eggs and olives, plus a final sprinkle of parsley.

"CAI BEM VICTOR" Makes 1 cocktail.

1 part Ginja Victor liqueur
2 or 3 parts of soda
Ice

1. Pour the ingredients into a long drink glass.





SERBIA



CEVAPCICI Makes 12 servings.

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|--------------------------|---------------------------------|
| 1 1/2 pounds ground pork | 1 teaspoon salt |
| 1 pound lean ground beef | 1 teaspoon baking soda |
| 1/2 pounds ground lamb | 2 teaspoons ground black pepper |
| 1 egg white | 1 teaspoon cayenne pepper |
| 4 cloves garlic, minced | 1/2 teaspoon paprika |

1. Preheat a grill for medium-low heat.
2. In a large bowl, combine the ground pork, ground beef, ground lamb and egg white. Add the garlic, salt, baking soda, black pepper, cayenne pepper and paprika. Mix well using your hands, and form into finger length sausages about 3/4 inch thick.
3. Lightly oil the grilling surface. Grill sausages until cooked through, turning as needed, about 30 minutes.

SERBIAN HOT TODDY OR VRUCA RAKIJA Makes 10 servings.

- 1/2 cup sugar
- 1 1/2 cups slivovitz (plum brandy)
- 3 cups water

1. In a medium stainless-steel pot, slowly brown sugar, watching constantly. When brown and caramelized but not burned, remove from heat and CAREFULLY add slivovitz and water. Return to heat until it comes to a boil and sugar is completely melted.
2. Be careful that this does not boil over. It requires constant watching.
3. Serve hot.



SLOVAKIA



BRYNDZOVE HALUSKY Makes 2 servings.

2-3 potatoes
4 to 5 tablespoons all -purpose flour
salt

1 egg
2 strips bacon
6 ounces bryndza (substitute a fresh cheese such as Feta)

1. Peel potatoes and finely shred them.
2. Add egg and flour. Make a dough that is not too tough but not too watery. You may use more or less flour or add a little bit of water if it is too tough.
3. Add 1 tsp of salt.
4. Boil water w 2 tbsp of salt. Use a teaspoon to drop a little bit of the dough into the boiling water. Be sure the water is always boiling.
5. When halusky (potatoes) are done they will float on top of the water. Pick them out with a strainer.
6. Because I didn't find bryndza here in the US, (it is a sheep's milk cheese), I used 1 package of Feta Cheese, 3/4 of a pack of cream cheese, and 3-4 tbsp of milk.
7. Heat everything together. Mix all the time. When it starts to boil, remove from the heat.
8. Cut up little pieces of bacon and fry them. Serve halusky with the cheese sauce on top and sprinkle with the bacon pieces.

BOROVÍČKA COCTAIL Makes 1 cocktail.

1.5 ounces Borovička
2 ounces orange juice

1 ounce passion-fruit juice
2 ounces lemonade

1. Shake gin and orange juice with crushed ice.
2. Pour into a tall glass and add lemonade. Garnish with a slice of orange and serve.



SLOVENIA



GOLAZ (GOULASH) Makes 6 servings.

3 tablespoons vegetable oil
2 pounds beef stew meat
1 can beef broth
1 cup onion, chopped

2 tablespoons tomato paste or ketchup
2 tablespoons paprika
½ teaspoon salt
¼ teaspoon black pepper

1 cup water
3 teaspoons flour
2 cups cooked egg noodles

1. In a large pot, heat the oil over medium heat. Add the beef and cook until sides are browned.
2. Add beef broth, onion, tomato paste or ketchup, paprika, salt, and pepper.
3. In a bowl, mix the water and flour, stirring to remove lumps. Stir the flour mixture into the pot with a wooden spoon.
4. Cover and reduce heat to low. Simmer for 1 to 1½ hours, or until meat is tender; stir occasionally.
5. Serve over hot noodles.

VRUICA RAKIJA Makes 1 cocktail.

1 teaspoon sugar
2 ounces of boiled water
2 ounces of Plum Brandy (Rakija)

1. Heat all ingredients in a small saucepan, until sugar dissolves.
2. Serve warm in a heat-proof cup.



SOUTH AFRICA



PERI-PERI CHICKEN Makes 6 servings.

1 pound chicken tenderloin
seasoned flour
1/4 cup olive oil
3 cloves crushed garlic

3 tablespoons fresh chopped coriander
leaves or parsley
2 teaspoons chicken stock powder
1/2 red chile – sliced

3 tablespoons lemon juice
2 pounds baby potatoes -- parboil and
quarter
Peri-Peri basting sauce

1. Sprinkle the chicken with the seasoned flour. Mix together the oil, garlic, coriander or parsley, dry chicken-stock powder, chili and lemon juice to make a paste. Toss the chicken into the mixture to coat.
2. Stir fry in a hot frying pan in the olive oil for 5-8 minutes until the chicken is just cooked. Add the potatoes and peri-peri sauce and warm through.
3. Serve with extra peri-peri sauce, Portuguese rolls and fresh sambal salads: chopped onion, cubed avocado, diced cucumber, cubed tomato, and cubed pineapple.

DAWA Makes 1 cocktail.

1 teaspoon sugar or 1 tablespoons brown sugar
2 ounces vodka
crushed ice cubes

1 whole lime, quartered with peel on 1 dawa stick,
twisted in creamed honey

1. Put lime and sugar into a whisky tumbler.
2. Crush limes slightly, add ice and pour in the vodka.
3. At this point you twist a dawa stick into some honey and add the stick to the drink. A wooden honey stick or other type of stick twisted in honey will work.
4. Muddle limes with dawa or honey stick. The more you crush the limes into the mixture and stir the sweeter the taste.



SOUTH KOREA



BULGOGI Makes 8 servings.

1/4 cup Japanese or Korean dark soy sauce
3 tablespoons granulated sugar
1 tablespoon vegetable oil, plus more for grilling
1 teaspoon sesame oil
1 teaspoon toasted sesame seeds

3 medium cloves of garlic, crushed, peeled, and grated
3 scallions, root and dark green ends trimmed, and 6-inch stalks minced
2 pounds marbled sirloin or rib steak, sliced thin against the grain

1. Whisk together the soy sauce and sugar in a bowl until the sugar is completely dissolved. Stir in the vegetable and sesame oils, sesame seeds, garlic, and scallions until well combined.
2. Add the beef, tossing it with your hands to make sure it is evenly coated on all sides. Cover the bowl with plastic wrap and refrigerate it, allowing the meat to marinate for 30 minutes.
3. Drain the beef, shaking off the excess liquid and scraping off the scallion and garlic.
4. Grill the beef, laying the slices flat on a table hibachi. If using a grill pan, brush a generous amount of vegetable oil on the cooking surface and heat it over medium-high heat. When it starts to smoke, add the beef slices and grill to your preferred doneness, but no more than 5 seconds on each side, so the beef remains tender.
5. Serve with grilled vegetables and rice.

FALLEN ANGEL Makes 1 cocktail.

1 ½ ounces soju
½ ounce green crème de menthe
1 ounce lemon juice

dash of angostura bitters
maraschino cherry.

1. Shake ingredients together and strain over ice.



SPAIN



PAELLA DE MARISCO Makes 6 servings.

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| ¼ cup extra-virgin olive oil | 1 large pinch saffron threads | 1 cup dried white beans (such as white lima or butter beans), soaked overnight and drained |
| 6 jumbo shrimp, unpeeled | 1 tablespoon sweet paprika | Salt |
| 12 medium shrimp, unpeeled | ½ pound fresh or frozen broad green beans, cut into 2-inch pieces | 3 cups paella rice or short-grain rice |
| 3 medium tomatoes, seeded and grated | | 12 mussels, scrubbed and debearded |
| 3 cloves garlic, peeled and minced | | |

1. Heat oil in a 16"-18" paella pan or large skillet over medium heat. Pan will span two burners; rotate pan occasionally for even cooking.
2. Add all shrimp, saute for 5 minutes, then remove and set aside. Reduce heat to low, add tomatoes and garlic to oil in pan, and cook for 3-5 minutes.
3. Toast saffron in a small skillet over medium heat for 1 minute; crumble into 12 cups water with paprika, then pour into pan. Add all beans, salt to taste, and simmer until reduced by half, about 45 minutes.
4. Stir rice into pan, then add mussels and press down to submerge in liquid as much as possible. Increase heat to medium-high and cook, without stirring, until rice begins to swell, about 10 minutes. (Discard mussels that do not open.)
5. Place shrimp on top of rice, reduce heat to low, and cook for 10 minutes. Remove from heat, cover with a clean dish towel, and cool for 20 minutes. Serve from pan at room temperature.

SANGRIA Makes 8 servings.

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|--------------|--|
| 1 lemon | ½ cup white sugar |
| 1 lime | 1 (750 milliliter) bottle dry red wine |
| 1 orange | 1 cup orange juice |
| 1 ½ cups rum | |

1. Chill the fruit, rum, wine, and orange juice in the refrigerator overnight.
2. Slice the lemon, lime and orange into thin rounds and place in a large glass pitcher. Pour in the rum and sugar. Chill in refrigerator for 2 hours to develop the flavors.
3. When ready to serve, crush the fruit lightly with a wooden spoon and stir in the wine and orange juice. Adjust sweetness to taste.



SWITZERLAND



ZÜRCHER GESCHNETZELTES (CUT MEAT ZÜRICH STYLE) Makes 4 servings.

2/3 pounds fresh mushrooms, sliced
 Juice of ½ lemon
 1 1/3 pounds veal, cut in small pieces
 2 tablespoons margarine

1 onion, cut in very small pieces
 3.4 fl. ounces white wine
 3.4 to 6.8 fl. ounces water
 5 to 6.8 fl. ounces cream

gravy-powder
 paprika
 1 teaspoon salt
 grind pepper

1. Cook the mushrooms together with the lemon juice in a small, covered pot. Heat up slowly, cook for 2 minutes.
2. Pour the liquid into a cup. Add some spices to the mushrooms, keep them warm.
3. Melt the margarine in a frying-pan
4. Add the onions, stew. Increase the heat, add the meat, add some water and roast gently. Turn the meat occasionally to make sure it gets roasted evenly.
5. Remove the meat.
6. Add the white wine, let cook until the liquid thickens.
7. Add the liquid from step 2. plus some gravy-powder. Cook until the sauce binds.
8. Add the cream and increase the heat slightly.
9. Add paprika and some spices.
10. Pour salt, pepper and ½ teaspoon paprika on the meat. Put meat into the sauce, increase the heat, but do not cook.
11. Add the mushrooms and serve.

SWISS ABSINTHE Makes 1 cocktail.

2 ounces absinthe
 2 - 3 drops Anisette liqueur
 23 drops orange Flower Water

1 tablespoon White Crème de Menthe
 1 whole egg
 Ice Cubes

1. Shake all ingredients with crushed ice and serve in a cocktail glass.





URUGUAY



ASADO Makes 8 servings.

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| 2 pounds pork chops or spareribs | 1/2 bay leaf |
| 2 tablespoons soy sauce | 5 cloves garlic, minced |
| 1/2 cup brown sugar (pack) | 4-5 dried mushrooms (optional) |
| 1 tablespoon salt | 1 teaspoon vetsin |
| 1 tablespoon whole peppercorns | 1/2 cup toasted casay nuts |
| 1 cup water | |

1. Boil and simmer pork with all the above mentioned ingredients except casuy nuts. If sauce dries and pork is not yet done, add more water.
2. Boil over low fire until sauce thickens. Add casuy nuts when about to serve.
3. Garnish with parsley or spring onions cut into 2" long sprigs. Best when served with pickled papaya.

CLERICO Makes 8 servings.

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|--|--|
| 1 (750 ml) bottle dry white wine | 1 red apple, peeled, cored, and diced |
| 2 teaspoons superfine sugar | Juice of 1 lemon |
| 1 banana, peeled and cut into chunks | 1/2 cup seedless red grapes |
| 1 orange, sliced | 12 ounces club soda or lemon-lime soda |
| 2 peaches, peeled and cut into 6 wedges each | |

1. Pour the wine and sugar into a pitcher, and stir until the sugar is dissolved. Add the remaining ingredients, stir, and chill for an hour.
2. Serve in chilled wineglasses.



USA



HAMBURGER Makes 8 servings.

2 pounds ground beef	2 tablespoons Worcestershire sauce
1 egg, beaten	1/8 tsp cayenne pepper
3/4 cup dry bread crumbs	2 cloves garlic, minced
3 tablespoons evaporated milk	

1. Preheat grill for high heat.
2. In a large bowl, mix the ground beef, egg, bread crumbs, evaporated milk, Worcestershire sauce, cayenne pepper, and garlic using your hands. Form the mixture into 8 hamburger patties.
3. Lightly oil the grill grate. Grill patties 5 minutes per side, or until done.
4. Serve on your choice of hamburger buns, with ketchup, mustard, pickles, or your choice of toppings.

MARTINI Makes 1 cocktail.

2 ½ ounces gin
1/2 ounce dry vermouth
1 green olive or lemon twist for garnish
Orange or Angostura bitters (optional)

1. Pour the ingredients into a mixing glass filled with ice cubes.
2. Stir for 30 seconds.
3. Strain into a chilled cocktail glass.
4. Add a dash of orange or Angostura bitters if desired
5. Garnish with the olive or lemon twist.

