Makes 12 — Chorizo & Potato Empanadas

Box [Pillsbury] refrigerated pie crusts, softened as directed on box

4 sausages (chorizo)

3 large potatoes (peeled and cut into 1/2 inch cubes)

1 large onion (finely chopped)

1 bell pepper (green, finely diced)

1 teaspoon cumin

1/2 cup chicken broth

1 pinch salt

1 pinch black pepper

1 egg yolk

* Preheat the oven to 375 degrees.
* Place the sausages in a skillet and cover them halfway with water. Cook the sausages until the water has evaporated, then continue to cook until all sides are browned and the sausages are cooked through. Use a spatula to crumble the sausages and brown them in the skillet for a few minutes longer. Remove sausages from the heat and set aside to cool.
* Place the onions, cumin, and chopped peppers in the same skillet, adding a bit of vegetable oil if needed. Sauté the vegetables until softened and fragrant.
* Add the potatoes and 1/2 cup of the chicken broth to the skillet with the vegetables and cook until the liquid has evaporated. Add more liquid in small amounts if necessary and continue to cook just until the potatoes are just tender.
* Stir the sausage into the potato mixture and let the filling cool. Season with salt and pepper to taste.
* Remove 1 pie crust from pouch; unroll on cutting board. With rolling pin, roll out crust until 18 inches in diameter. With 2 1/2- to 3-inch round cookie cutter, cut 12 rounds from pie crust.
* Fill each circle of dough with a couple of tablespoons of filling. Wet the edges of the dough lightly with water and fold the circle of dough in half, sealing the filling inside. Press the edges firmly to seal with a fork.
* Brush the empanadas lightly with the egg yolk and place them on a baking sheet. Bake empanadas for 25-20 minutes, or until puffed and golden brown.

Makes 10 — Peruvian Halibut Ceviche Quinoa and Sweet Corn Salad

3 lb Halibut 2 cups cooked red quinoa

2 thinly sliced medium Red Onion 2 cans sweet corn kernels

6 Garlic Cloves 3 large chopped heirloom tomatoes

40 oz. lime juice 8 sliced scallions

1 oz of minced Ginger (about ¾ in piece) 6 oz. olive oil

2 stalks of diced Celery 6 oz. lime juice

2 minced & seeded Habanero Pepper salt

1 oz diced Cilantro cayenne pepper

4 tbsp Evaporated Milk

Salt

Pepper

Lettuce leafs for garnish

Prep:

1. Cut Halibut into bite size pieces
2. Place fish in a bowl of salted water for 15 min
3. After 15 min – drain fish from water and season with: 1/2 tsp salt, 1/2 tsp pepper, garlic, ½ of minced celery, ½ of diced cilantro

* Slice onions in thin slices and place in bowl of water until ceviche is ready
* Prep lettuce leafs, quinoa salad and set aside (for 2 servings):
  + 1/4 cup quinoa, add corn and mix in 1/2 chopped tomato, 1 chopped scallion, 1 1/2 tablespoons of both olive oil and lime juice, 1/4 teaspoon salt and a pinch of cayenne, mix all together
* Make leche de tigre sauce by blending: Lime juice, 2 tbsp of fish, ginger, remaining celery, pepper, remaining cilantro, 1 tsp salt, & ½ tsp pepper
* Add leche de tigre to fish and let sit for 5-10 min
* Add evaporated milk and stir
* Plate with garnishes & red onions

Makes 20 — Chocolate covered Alfajores

Shortbread cookie dough (we will bring)

Dulce de Leche

Melting chocolate

* Preheat oven to 350 degrees F.
* Place the refrigerated dough on a floured surface, flour a rolling pin and roll out to about ¼ inch thick. Cut the dough with a 2 inch round or fluted cookie cutter. Place cookies on a cookie sheet greased and bake for 10 to 12 minutes, or until the underside have a light golden brown color. Let them rest for 1 minute on the cookie sheet and then let them cool completely on a cooling rack.
* Melt the chocolate
* Spread 1 tablespoon of dulce de leche on flat sides of cookies. Top with remaining cookies, flat-side down, to form sandwich cookies.
* Cover in chocolate and let dry

\*\*I was not sure of the number of people attending when typing these recipes for you so I included how many servings each of these dishes will make with the ingredients and can be adjusted to number of couples. I also apologize, we needed to switch up our empanadas due to time constraints, we will be doing the chorizo/potato empanadas listed above instead.