



Adobo Octopus with Potato Salad

(Serves 8 – but octopus can be reserved)

- 1 small octopus (about 4.5 lb); cooked and sliced
- 1 recipe Peruvian adobo (*A)
- 1 recipe octopus cooking liquid (*B)
- 1 recipe fingerling potato salad (*C)
- 1 recipe cilantro sauce (*D)
- mache leaves garnish
- lime wedges

Bring a grill to high heat (a grill pan can be substituted if indoors). Grill the marinated octopus until well charred and warmed through, being sure to baste with any leftover marinade while you are grilling. Spoon the cilantro sauce onto serving plates and slice the octopus. Place the octopus onto the sauce and garnish each plate with the potato salad and mache leaves. Serve with lime wedges or squeeze fresh lime juice over each plate before serving.

***A (Peruvian Adobo)**

- 1 c aji mirasol (paste)
- ½ c aji panca (paste)
- 1/8 c garlic; minced fine
- pinch oregano
- pinch cumin
- ¼ c soy sauce
- pinch salt
- 1 c canola oil
- 2 tbsp white vinegar
- pinch black pepper.

Place all ingredients into a blender and blend on high speed until smooth. Adjust seasonings, as needed, with salt and pepper. Reserve in the refrigerator.

***B (Octopus Cooking Liquid/Method)**

- 1 - 4.5 lb Spanish rock octopus
- 1 small red onion; chopped
- 2 small tomatoes; quartered
- pinch whole black peppercorns

2 ea bay leaves
2 tbsp soy sauce
6 qts water

In a large stock pot, bring all ingredients except octopus to a rapid boil. While boiling, add in octopus in the pot and cook for 1.5 hours. Once cooked, remove from heat and let cool. Toss in marinade (See above) and reserve.

***C (Fingerling Potato Salad)**

1 lb fingerling potatoes; roasted whole with olive oil and salt & cooled slightly
¼ c cooked corn kernals
1 tbsp minced parsley
1 tbsp minced jalapeno
1 tsp olive oil
2 tbsp mayonnaise
juice of ½ lime
salt and pepper to taste

In a large mixing bowl, toss all ingredients to combine. Reserve at room temperature for service.

***D (Cilantro Sauce)**

1 c blanched cilantro leaves
1 garlic clove; smashed
1 small piece of ginger; peeled
¼ c canola oil
4 tbsp cold water
salt and pepper to taste

Place cilantro, garlic, ginger and water into a blender and blend on high speed until smooth. While blender is running, slowly add in oil a little bit at a time until fully incorporated and season with salt and pepper. Reserve in the refrigerator.