



Beef Anticucho with Potato Salad

(Serves 4)

12 large bamboo skewers; soaked overnight
2 lb beef cut into 12 strips (make sure they are thick pieces)
1 recipe Peruvian adobo (*A)
1 recipe fingerling potato salad (*B)
1 recipe aji salsa (*C)
salt and pepper

Skewer the beef onto the bamboo skewers and place into the adobo for at least two hours, or overnight. On a hot grill cook the beef until they are medium or desired temperature. To serve, place a small amount of the potato salad onto four serving plates and top with the skewers. Place the aji salsa onto the meat or on the side. Serve immediately.

***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 (Fingerling Potato Salad)**

1 lb fingerling potatoes; roasted whole with olive oil and salt & cooled slightly
¼ c cooked corn kernels
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.

***C (Aji Amarillo Salsa)**

2 yellow bell peppers; seeds/insides removed, chopped
1 tbsp aji Amarillo paste (more or less depending on how spicy you want it)
1 c mayonnaise
1 tbsp fresh lime juice
salt to taste

Preheat an oven to 350°. Toss the yellow pepper pieces in a very little amount of canola oil, season with salt and place on a sheet pan in the oven. Roasted about 20 minutes, or until very soft but no color. Remove from the oven and cool completely. When cooled place in a blender and blend on high speed until very smooth. Combine with the remaining ingredients and reserve.